



Genesee Labs Brewing Root Beer

Ingredients:

- 2 Gallons Water
 - 2 Cups lightly packed brown sugar
 - 2 Cups white sugar
 - 1/3 Cup molasses
 - ¼ Cup dried licorice root
 - 4 Cinnamon sticks
 - 3 Tsp vanilla
 - 1 Star anise
 - 5 (1/2 inch strips) orange peel / zest
 - 5 Cloves
 - [Root beer](#) / [sarsaparilla](#) extracts (I used both according to their instructions, based on 2 gallons of water)
 - 1/3 Packet dry Champaign yeast – mixed with 3 Tbs warm water
- 1) Mix sugar – extract ingredients above with 1 gal water. Simmer for 30+ minutes, remove from heat and let steep another 30 minutes
 - 2) Add remaining 1 gal water, strain into sanitized bottling bucket. Cool to about 70°F to 75°F.
 - 3) Combine yeast with water – stir completely and let sit for 5 minutes, add yeast to mixture, mix thoroughly.
 - 4) Bottle accordingly – I used one flip-style bottle (aka Grolsch style bottle) so that I could test carbonation after 12 hours). Let sit 12 hours, test carbonation (be careful it can be very active and spray everywhere!) If well carbonated refrigerate immediately.

You can also experiment with making your own extracts from roots:

- chopped dried sarsaparilla root
- saffras root bark
- burdock root